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Modern Gladiolus Growing

Revised

Also a List of the Better Old and New Varieties

56th Annual List

1943

Grown by

G. D. BLACK

GLADIOLUS GROWER

Independence, Iowa

A Review

Many of our customers have dealt with us for so many years that they seem to us like old neighbors. It may not be out of place at this time to include a short Chronological Review of our past 80 years. The following are extracts from an article written by Chas. E. F. Gersdorff of Washington, D. C. and printed in the Dec. 1931 issue of the Gladiolus Review: "Mr. G. D. Black, one of the charter members of the society was born in Ohio in 1858 and taken to Iowa in infancy before the advent of the railroads there.

Among his early recollections were bands of roving Indians and wide prairie covered with beautiful wild flowers.

It was necessary for him to work his way through school to secure an education following which he taught during the winter terms.

His first endeavors at breeding were with long tongued Italian Queen bees and for improved varieties of vegetables.

He began experimenting with Gladiolus when there were but a few named varieties.

Later he began collecting and testing as many of the named varieties of Gladiolus as he could acquire in America and Europe.

At the permanent organization of the Iowa Gladiolus Society he was elected president

and he has also served as the president of the Society of Iowa Florists. He is a life member of the American Genetic Association and has been a member of that organization since its inception. He is a life member of the Iowa State Horticultural Society (also a life member of the Northeastern Iowa Horticultural Society) of which he served as president and also as secretary for a number of years. By virtue of reading a paper entitled "Modern Gladiolus Growing" at an annual convention of the Iowa State Horticultural Society, this title by a slight change became the name of the first magazine devoted to Gladiolus which was published under that name for several years.

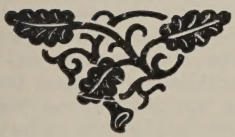
He was the first hybridizer in the Middle West to display seedlings (at the State Fair) showing the progress that had been made in introducing new colors which were composed of tints and shades of blue and yellow. It was always the idea of Mr. Black that quite a large stock of any new variety should be grown before introducing it and as he never believed in high prices for novelties his own varieties were introduced at really nominal prices."

Friend Gersdorff has failed to mention a part of my life which is more important to me than all things else in the world.

All our customers with whom I have personal correspondence know that I address them "Friend" which I consider more inti-

mate than "Dear Sir". Friend denotes love and God is love. God's love and Holy Spirit constrained me during my youth to devote my life to the betterment of mankind.

Thou shalt love thy neighbor as thyself should be our law in life. At that time it was not convenient for many living in the country to attend religious services so Sunday schools were organized in the school houses. Sometimes I acted as Superintendent of two schools, one in the forenoon and the other in the afternoon. Later I was known as the Methodist Class Leader. It was our Lord s custom to go often to the garden to commune with God and to pray. Communing in the garden while at work, I realize that I am doing God's work and that he will help me at all times of need.



Modern Gladiolus Growing

SIZE OF BULBS

Bulbs 1 to 1¼ inches in diameter are often a year younger and will produce spikes of flowers nearly as large as the large bulbs. We sell these medium sized bulbs at half the regular price in all varieties after which you find the mark ½. By ordering this size you can have about twice as many flowers for the same expense.

PLANTING

Gladiolus will do well on any soil that will produce a good crop of corn or potatoes. A sandy loam is best and a heavy clay the poorest. I have had good success on heavy soil by covering the bulbs lightly with sand before leveling the ground. Care should be taken that no fresh manure comes in contact with the bulbs. They can be planted any time in the spring when the soil is in good condition. Large bulbs may be planted as late as the first of July and most of them will bloom before frost. Large bulbs should be planted five inches deep and the smaller ones in proportion to the size up to two inches deep for the smaller sizes and bulblets. In heavy soil they should not be planted quite so deep. Many make the mistake of not planting deep enough.

We make our rows thirty inches apart and leave one inch of space between the bulbs.

When planted where they cannot be cultivated with a horse the rows should be fifteen inches apart. In good average garden soil 100 bulbs may be planted in a bed five feet square or a row twenty-five feet long.

CULTIVATION

Your success depends more on the cultivation you give your glads than on most anything else you can do. Do not wait until you can see the weeds. A common garden rake is perhaps the best cultivator for a small planting in the garden if it is used often enough to keep the soil loose and fine. You will be well repaid for the extra care you give your glads during the blooming season.

If you hill up the rows two or three inches when they are a foot or more high it will help to hold the spikes in an upright position when they bloom.

Cultivation should be continued once a week until after the blooming season, and also as soon after each rain as the soil will permit. This destroys the weeds when the seeds are germinating and creates a dust mulch to conserve the moisture.

CUTTING

If the spike is cut when the first flower is fully open it will bloom in the vase for a week or longer if the weather is cool. Each morning the water should be changed, the withered blooms removed and an inch or more cut from the base of the spike. They usually bloom better in the vase than in the hot sun and wind in the garden.

Cutting the spike off will not harm the new bulb for the next season if you are careful to not remove any more of the foliage than necessary. The more foliage you can leave the better the new bulb and bulblets will develop. The formation of seeds retards the blooming in the garden. We growers who growth of the bulb. The tops should be cut off above the foliage when they are done pride ourselves on growing high quality bulbs cut out many of the tops before blooming.

HARVESTING AND STORING

The bulbs are dug in the fall after the tops ripen or are killed by freezing. The tops are cut or broken off just above the bulb, and the bulbs are put two or three inches deep in crates to cure. A small quantity may be stored in a market basket and placed on a shelf or hung from a joist in the cellar.

The old shriveled bulb and roots can be easily pulled from the new bulb after they cure for a few weeks. This work can be done during the winter or at any time before planting. They must be kept dry and where they will not freeze. A temperature from 32 to 40 degrees is best.

WHOLESALE PRICES

If you buy bulbs in large quantities you are entitled to wholesale prices and should write us for a list of varieties we have in surplus that we are glad to sell at less than wholesale as long as surplus lasts.

We grow all varieties offered in this list here at Independence, Iowa, and frequently have a surplus of some but not enough of each to include in wholesale list.

We will gladly quote special prices on these to those who wish to plant 25 or more of each variety. When writing please state number and size of each variety wanted.

By referring to our list you will see that in many cases we have made the retail price almost as low as the wholesale price when you consider the cost of postage and packing

We sell some varieties for less than half the price charged by some others. We can do this because we do not issue an expensive catalog and we grow our own bulbs. Our customers do not have to pay for fine pictures and expensive advertising.

PLEASE READ CAREFULLY

We have added several new varieties to our list this season and have taken out some that were in our 1942 list, mostly because our stock of these varieties is too small to last through the season if we should leave them in the list. We have enough of most of them for those who wish to order them from last season's list.

The prices per dozen or each include prepayment of postage or express charges. At prices per hundred they are not sent prepaid.

It is usually cheaper to send a package weighing 10 pounds or more a long distance by express than by parcel post and you pay the charges when you receive the package.

It will be to your advantage to send us your order as soon as convenient after you receive this list because some of the new varieties are limited in quantities and they are liable to be sold out soon.

Bulbs will be sent in March or April when there is no danger of freezing in transit, unless you instruct us otherwise, in which case you assume the risk of freezing.

If you want something not in our list ask for it as we have many varieties in quantities too small to list. We may have what you want or be able to get it for you.

If you find lower prices quoted in other catalogs you may remit to us at the lower price and mention the other catalog, and we will fill your order if we can.

DO YOU WISH US TO SUBSTITUTE

We do not substitute without permission. We sometimes get sold out of some varieties and it will save time and correspondence if you will kindly name a few that we may substitute as your second choice.

Betty Nuthall (Salbach)—Golden salmon, not excelled for size and beauty, 5c. *½

Bill Sowden (Fallu)—Large deep red, 5c. *½

Blackhawk (K)—Red, black center, 5c. *½

Blue Trim Phator—Large pale lavender, 5c. *½

Bonneville Ellis)—Large deep pink, 5c. *½

Bordeaux (Alkemade)—Wine color, 5c *½

Carmelita (D) Smoky pink, 5c. *½

Cardinal Prince (K)—A fine red, 5c. *½

Cecil (Mair)—Salmon scarlet 10c. *½

Chas Dickens (Pfitzer)—Violet, 10c. ½

Commonwealth (Brown)—A good large red 5c. *½

Coronation (Palmer)—Salmon Cream, 5c. *½

Crinkles (K)—Ruffled rose pink, 5c. *½

Debonair (Palmer)—Peach and cream. 5c *½

Dream O' Beauty (Zimmer) — Wine red, 5c. *½

Dr. Bennett (D)—Large deep red, 5c. *½

Dr. Moody (Kenyon)—Lavender pink, 5c. *½

Duchess of York (Mair)—Ashy rose, 5c. *½

Duna—Soft Buff pink, 5c. *½

Early Sunrise (Velthuys)—Salmon, 5c *½

Early Dawn (Briggs)—Fine pink, 5c. *½

Early Melody (Arenius)—Lavender pink, 10c. *½

Early Phipps (Ellis)—Light pink, 5c. *½

E. J. Shaylor (K)—Deep rose pink, ruffled, very fine strong grower, 5c: *½

3 OF A KIND AT DOZEN RATES

Elsie (Keur)—Fine pink, 5c. *½

Eugene Lefebvre (Lemoine)— Deep pink. large blotch, 3 for 10c. *½

Florabelle (B)—Light creamy yellow, 5c. *½

Frank J. Symms (D)—Salmon pink, red center, nicely ruffled, 5c. ½

Gate of Heaven—Deep yellow, 5c. *½

Gay Butterfly (Mumsell)—Salmon with large yellow blotches. good, 5c. ½

Gene S. Porter—Soft pink, 2 for 5c. *½

General Kuroki (Kelway)—Rosy red, 10c. ½

Giant Nymph (Coleman)—Light pink, 5c. ½

Glorianna (Betscher)—Rich salmon, 5c. *½

Golden Cup (Palmer)—Good early yellow, 5c. *½

Helen Wills (Salbach)— White, 5c. *½

Helga (K)—Fine salmon rose, 2 for 5c. *½

Heinrich Kanzleiter (Pfitzer)—Early dark red, 5c. *½

His Majesty—Large red, 5c. *½

Hinemoa (Davey)—Pink flaked chocolate. 10c. *½

High Nye (Austin)—Light Purple, 5c. *½

Irene (Mair)—Salmon rose, 5c. *½

Jane Adams (Prestgard)—Phlox pink, 5c. ½

Jalna—Slate gray and salmon, 5c *½

Janet (Crow)—Smoky Gray, 5c. *½

Joe Coleman (K)—Rich red, ruffled, 5c. *½

Jonkheer Von Tets (Pfitzer)—Large white, 5c. *½

Kassel (Pfitzer) — Flaming red, 5c. *½

King Arthur (Arenius)—Rose lavender, ruffled, 10c. *½

King George V (Mair)— Crimson, 10c. *½

BULBS 2 for 5c, 30c per DOZEN

King of Oranges (K)—Best large orange, 5c. *½

Le Marechal Foch (Van Duersen)—Light pink, very large and early, 5c. ½

La Paloma (Dusinbeere)—Orange, 5c. *½

Libelle (Pfitzer) — Light blue, 5c. *½

Lilac Wonder (Pfitzer)—Early lavender, 3 for 10c. *½

Lindesta (Palmer)—Fine pink, 5c. *½

Londonderry—Spotted smoky salmon, 5c *½

Los Angeles (Howdyshel)—Pink. The so-called cut and come again glad, 2 for 5c. *½

Loyalty (Austin)—Clear yellow, 5c. *½

Maid of Orleans—Early white, cream throat, 5c. *½

Mammoth White—Large pure white, 5c. *½

Mary Elizabeth (Stevens)—Nearly white, ruffled, 5c. *½

Marion Koch (Austin)— Needle point type, pink and cream, a beauty, 5c. *½

Marmora (Errey)—Lavender gray, 5c. *½

Marnia (Kemp)— Orange, 2 for 5c. *½

Mary O' Mine (Austin)—Crystal White, 10c. *½

Minuet (Coleman)—Lavender, 5c. *½

Miss Greeley (Briggs)—La France pink, 5c. *½

Miss New Zealand—Salmon, rose blotch, 5c. *½

Miss Tea Rose (Fisher)—Creamy Pink, 5c. *½

Mother Machree (Stevens)— Large golden smoky lavender, 5c. *½

Mr. Mark (Velthuys)—Lilac blue, darker blotch 10c. *½

BULBS 6 for 10c, 20c per DOZEN

Mrs. E. J. Heaton (Heaton)—Large salmon, 5c. *½

Mrs Ella Morrison (Kirchoff)—Shell pink, 5c. *½

Mrs. Frank Pendleton (K)—Bright pink with large crimson blotch, 5c. *½

Mrs. F. E. Bennett (Barton)—White, purple blotch, 5c. *½

Mrs. P. W. Sisson—Fine light pink. 2 for 5c. *½

Mrs Leon Douglas (D)—Very large salmon rose and scarlet, 5c. *½

Morocco—Blacker than Arabia, 10c, *½

Olive Goodrich—White, edged pink, 5c. *½

Opalescent (Bill)—Pale lavender. 2 for 5c. *½

Pantheon (K)— Large white, red center, 5c.

Peggy Lou—Sensational lavender pink, 5c*½

Phillis McQuiston (Stewart) — Good pink 5c. *½

Picardy (Palmer)— Pink salmon, 5c. *½

Pink Cloud (K)—Light rosy pink, ruffled, 5c. *½

Polar Ice—Pure white, early, 5c. *½

Pride of Portland (Ellis) — Begonia Rose Pink, 5c. *½

Pride of Wanakah (Criswell)—Large deep rose, very good, 2 for 5c. *½

Prince of India—Smoky gray with darker blotch, 5c. *½

Princely (Kemp)—Almost white, good, 2 for 5c. *½

Prince of Wales (Van Zanten)—Salmon yellow blotch, early, 5c. *½

Purple Victory (Gilray)—Extra fine large purple, 5c. *½

BULBS 3 for 10c, 40c per DOZEN

Queen Helen—Pink, yellow blotch, 5c. *½

Racine (K)—Dark red, flaked darker, white in throat, 5c. *½

Red Lory (Errey)—Rose red, large, 5c. *½

Rewi Fallu (Fallu) — Large crimson red, 5c. *½

Richard Diener (D)—Salmon pink, 5c. ½

Red Phipps (Briggs)—Fine red, 5c. *½

Rose Ash (D)—Gray rose, 5c. ½

Royal Purple (K)— Violet purple, 10c. ½

Salmon Plume (K)—Light salmon, 5c. *½

Scarlano (K)— Bright red, ruffled, 5c. *½

Scarlet Princeps (K)—Fine red, 5c. *½

Scarlet Wonder (Cowie)—Large scarlet, 5c. *½

Schwaben-girl—Pure soft pink, 5c. *½

Serata—Peach and cream, laciniated petals, 5c. *½

Shirley Temple—Ruffled cream, 10c.

Sonatine—Large rose pink, 5c. *½

Uhlan Chief (K)— Brilliant scarlet, 5c. *½

Vagabond Prince—Brown, scarlet blotch, 5c. *½

Van Wert (K)—Salmon pink, 5c. *½

Victor (Errey)—Large red, white center, 5c. *½

Wasaga (Palmer)—Buff, ruffled, 5c. *½

SPECIAL NUMBER ONE

Fifty blooming size bulbs (our selection) of named varieties, all different. Worth at least $3.00 if selected from our catalog, sent by mail postpaid for $1.25.

POPULAR MIXTURES

A good mixture is perhaps the most economical to buy, especially when you do not care to keep each variety separate.

Our mixtures are made from named varieties grown separately and mixed when we put up the order for shipment.

Brightside Mixture—Made from named varieties of all colors. As we wish to preserve the name of "Brightside" we shall always strive to make this mixture as good as the best. 30c per dozen, postpaid, $1.50 per 100 not prepaid. 1 to 1¼ inch bulbs 75c per 100 not prepaid. 200 bulbs ½ to 1 inch $1.00 not prepaid. These small bulbs should all bloom nicely if they are given good cultivation and care

Light Mixture—Made from named varieties of white, lavender, pink, yellow, and other light shades. 30c per dozen, postpaid, $1.50 per 100 not prepaid. 1 to 1¼ inch bulbs 75c per 100 not prepaid.

Dark Mixture—Made from named varieties of red, mauve, wine, purple: and other dark shades. 30c per dozen, postpaid, $1.50 per 100 not prepaid. 1 to 1¼ inch bulbs 75c per 100 not prepaid.

BULBLET MIXTURE

Of all colors, more than 100 named varieties. These should be soaked in warm water two or three days before planting so they will germinate well. Only a few of them will bloom the first year. 40c per 1000 postpaid, 3000 for $1.00 postpaid.

1000 Bulbs at 9 times the price of 100

POSTAGE

The prices per dozen or each include prepayment of postage or express charges. At prices per hundred they are not sent prepaid.

100 bulbs will weigh six pounds and will require for postage in the first and second zone, 14c; third zone, 19c; fourth zone, 28c; fifth zone, 38c; sixth zone, 47c; seventh zone, 59c.

100 bulbs 1 to 1¼ inch or 200 bulbs ½ to 1 inch will weigh four pounds and will require for postage in the first and second zone, 12c; third zone, 15c; fourth zone, 21c; fifth zone, 27c; sixth zone, 33c; seventh zone, 41c.

Be sure to allow enough postage for all bulbs you order by the 100. If you should send too much we will return the balance or put in enough more bulbs to balance the account.

Your Postmaster will tell you what zone Independence, Iowa, is in.

It is usually cheaper to send a package weighing 10 pounds or more a long distance by express and you pay the charges when you receive the package.

BARGAINS

Bargain A. 100 bulbs, 10 each of 10 varieties, each variety in separate bag, correctly labeled, our selection from surplus bulbs we have at time of putting up the order. Your choice of light, dark, or all colors, $1.50 not prepaid. 1 to 1¼ inch bulbs 75c not prepaid.

Edible Soybeans

For a number of years I have been interested in edible soybeans. The ordinary field type is not suitable for human food.

In 1940 I planted as many different varieties of edible soybeans as I could get from seedsmen and plant breeders for testing. From these I selected five that I considered best adapted for our conditions here in Iowa.

Giant Green—is the earliest, but not very productive. This is evidently a misnomer because it is not large in seed or habit of growth and is only partly green. Best adapted for northern Minnesota and Wisconsin. 90 days, about 18 inches high.

Bansei—I am informed by an official of the Washington Department of Agriculture that this is the variety mostly used by canning factories that specialize on edible soybeans. 116 days, about two feet high.

Kura—This variety is flat shaped like a lima bean and jet black on both sides. All the other varieties listed are round and light yellow resembling peas in their dry state. Matures in about 120 days and grows about 20 inches high.

Willomi—126 days; about 2 feet high.

Hokkaido—126 days; about 2 feet high. These two are the largest and latest that will usually mature in Iowa.

These five varieties all stand up straight and strong like little trees holding the pods up from the ground so they will not be injured by the wet weather as the navy beans usually are.

In recent years various agencies have been at work experimenting in the development of a type of soybean suitable for edible purposes in the green stage; that is, a type that can be shelled and cooked and served just like garden peas or green lima beans and we have been cooperating with some of these agencies in this work.

Plant seed in this vicinity from May 1 to 15. Carefully prepare the soil to form a seed bed and sow in rows 2 to 3 feet apart, covering the seed with 1½ to 2 inches of soil. Thin plants to stand from 2 to 4 inches apart. Cultivate frequently to control weeds and conserve moisture. Suitable for use as green beans as soon as the seeds are fully formed and until pods start to turn color, a period of between 10 and 20 days. To shell the green beans boil in the pods first for 3 to 5 minutes. Then the shelled beans may be boiled in slightly salted water. The time of cooking depends on the variety. Some cook as quickly as peas, others more like lima beans. However the best varieties of soybeans when done are not mealy. They have a very pleasant firm texture and nutty flavor. Because they are so rich they need only simple seasoning with salt and pepper to taste, and a little melted butter, or crisply fried bacon, or salt pork. Avoid over cooking.

Dry Soybeans are cooked and served in a variety of dishes in practically the same way as other dry beans except that some varieties require longer cooking. They should always be soaked over night first. The dry soybeans being soaked over night before cooking swell to about four times their former size and assume their bean shape.

Soybeans are a new vegetable to many American households that know them only by hearsay. As compared with our familiar table beans, soybeans are higher in food value; dry soybeans have about 1½ times as much

protein and 12 times as much fat as other kinds of dry beans, but only about half as much carbohydrates. They are a good source of essential minerals, calcium, phosphorus and iron, and of vitamin B1 and B2. Their nutritive value is quite out of proportion to their small cost.

Soybeans are recommended to those with whom the common navy beans are not congenial by prominent physicians.

When the beans mature in the fall most of the leaves drop from the stalks. They should then be cut and set up in little shocks or spread on the ground if not wet to dry out and cure so they can be thrashed. Watch them carefully or many of the beans may shatter and be lost. I think it is best to flail them out with a hay fork or something else before they become too dry. I made a canvas about 10 feet square from old burlap bags and raised three sides of this on stakes about 3 feet high to catch the beans as I flailed them out. A wagon box or garage floor can be used if handy. A small quantity can be harvested by picking the pods and putting them in burlap bags and pounding the bags.

I have grown these beans with ordinary garden tools exclusively. They should become a cheap delicious article of food when grown in large quantity by the use of modern machinery.

I now have enough of these beans that I am able to introduce them to my friends as a means of reducing the rising cost of living. The chief recompense I get for doing this is that I may help others and get the healthful exercise for an 84 year old boy to continue enjoying life here until the time comes to pass over to more beautiful gardens.

Sometimes the cooked soybeans are pressed through a coarse sieve or ground in a food grinder and the pulp used in making soup, croquettes, loaf, or souffle. The cold soybean pulp also makes a nutritious and flavorful filling for sandwiches when mixed with chopped onion and enough salad dressing or milk to make it easy to spread. Or the pulp may be used like pumpkin or squash with milk, eggs and spices as a pie filling. Or a use that will make a hit with the children, turns them into salted soy nuts. Wash the dry soybeans and soak them overnight; then drain and spread them out on a towel at room temperature until the surface is dry. Fry a few at a time in deep fat heated to 350 degrees F., for 8 to 10 minutes or until golden brown. Drain and sprinkle with salt while still warm. These soy nuts are just as good as salted peanuts and provide an excellent introduction to soybeans.

As the stock I have of these beans is limited and may be sold out early I must reserve the privilege of substituting the variety that is nearest like the one you order.

I am making the prices as low as I can in order to pay part of the expense of this distribution. 6 oz., about 600 beans, enough to plant 75 feet of row, postpaid to any place in the U.S.A. 14 cents. 5 pounds not postpaid, 25 cents. Send postage for 6 pounds so as to cover the weight of packing.

G. D. BLACK
608 2nd. Street, S. E.
Independence, Iowa

Food For Victory

Edible Soybeans are recommended by eminent physicians as a healthful, nourishing and delicious food.

They are easy to grow and not as expensive as other beans.

For particulars of growing, cooking, etc. read the last four pages of this booklet.